



La Torre

Barbera dell'Emilia Riserva PGI



Format

75cl Bottle



Type of Wine

Still Red Wine



Visual exam

Purple red color

Olfactory examination



Aroma of leather and red fruits with balsamic notes



Gustatory examination

Fresh, persistent, and tertiary aromas

Fill Name	La Torre
Designation	Emilia Indicazione geografica protetta
Vintage	Harvest 2012
Grapevine	100% Barbera
Density Plant	5000 Plants / hectare
Form of breeding	GDC
Annual production	8.000 Bottles
Alcoholic strength	13% Vol
Acidity Total	8,5 h/l
Sugar residue	2 g/l
Total Sulfur	22 mg/l
Service temperature	Optimal at 18 * C



Characteristics Land and Vineyard

The soils of this vineyard are compact and very fertile, characterized by a good presence of clay and sand derived from the proximity of the river Secchia. This single vineyard is 1.2 hectares in organic farming



Description

When we purchased La Torre dei Nanni we immediately realized that the La Torre vineyard had different characteristics from the other Barbera vineyard on the farm, so already from the first harvest, the 2010 we collected the two vineyards separately for different evolutions.



Vinification method

The elm grapes are harvested by hand in 3 quintal binxes to leave the bunch intact. The grapes are de-stemmed and transferred as a whole grape to the press for the classic white pressing. The must is then immediately cooled and transferred to temperature-controlled fermenters for the traditional alcoholic fermentation. Selected yeasts are not used, but indigenous



Gastronomic combinations